

SOUP

Lohikeitto **45 PLN**

Delicate broth / pieces of salmon /shrimps /vegetables / dill

Ramen **47 PLN**

Duck and shrimp broth/ramen noodles/shitake and shimeji mushrooms/sugar peas/pak choi/duck

Gravlax **43 PLN**

Duck and shrimp broth /ramen noodles /shitake and shimeji mushrooms /peas/pak choi / duck

Bläckfisk carpaccio **49 PLN**

Octopus carpaccio/baked Galician potatoes/smoked paprika/borettane onions/arugula pesto

Laxtartar **46 PLN**

Salmon tartare / capers / avocado / red onion / sesame / truffle butter / our bread

Sill **39 PLN**

Original herring matjas/rye bread/pickled beetroot/cucumber/creme fraiche/dill/leek brushwood

Råbiff **59 PLN**

Beef tartare / shallots / cucumber / pickles / capers / our bread

Panstekt räkor **49 PLN**

Shrimps in butter / garlic / wine / parsley / our bread

LARS a'la carte

- for groups of 7 or more people, we add a 10% service fee to the bill



LARS, LARS & LARS

BISTRO PUB

Revbensspjäll 75 PLN

Bone-in ribs / bbq / fries / grana padano / chives / coleslaw

Laxbiff 77 PLN

Salmon steak in teriyaki / potatoes with smoked paprika / buttery green beans

Köttbullar 49 PLN

Pork and beef meatballs / mashed potatoes with truffle / green beans / cranberries

Kunglig ostronsvamp 55 PLN

Vegetarian scallops with king oyster mushroom / creamy risotto with spinach

Bläckfisk 125 PLN

Octopus / grilled potatoes with truffle / spicy tomato salsa / vegetable crisp / roasted pepper sauce

Pasta med räkor 69 PLN

Pasta with shrimps/bisque sauce/spinach/olive powder

Köttburgare 45 PLN

Burger with pulled pork / cheddar cheese / grilled bacon / pickled onion / tartar sauce / pickled cucumber / truffle aioli sauce

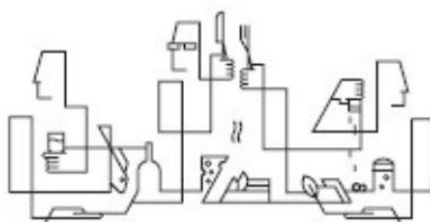
with fries **65 PLN**

Vegetaburgare 45 PLN

Vegetarian burger / grilled halloumi / guacamole / tomatoes / marinated red onion / arugula / mayo-sriracha sauce

with shrimps and fries **69 PLN**

- in the case of groups of 7 or more people, we add 10% service fee to the bill
- Ask the staff for a list of allergens



LARS, LARS & LARS

BISTRO PUB

SALAT

Cesarz Lars

55/64 PLN

Juicy chicken or shrimp / croutons / bacon / parmesan / anchovy sauce /
romaine lettuce / cherry tomatoes

Grillad bläckfisk

58 PLN

Lettuce / grilled squid / honey / tomatoes / red onion / olives / cucumber /
feta / roasted sunflower seeds

EXTRAS

Fresh potatoes fries

23 PLN

grana padano/ chives

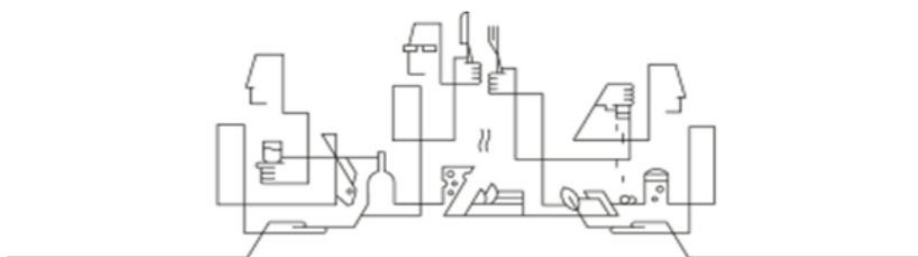
Sweet potatoes fries

27 PLN

grana padano/ chives

LARS a'la carte

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LARS, LARS & LARS

BISTRO PUB

DRINKS

LARS, LARS & LARS

BISTRO PUB



COFFEE

Espresso	15 zł
Double Espresso	18 zł
Latte	19 zł
Americano	16 zł
White	17 zł
Flat White	18 zł
Cappuccino	18 zł
Tonic espresso	18 zł
Iced coffe	18 zł
Plant-based milk	3 zł

WATER



Cisowianka:	
Classique 0,3l	12 zł
Classique 0,7l	19 zł
Perlage 0,3l	12 zł
Perlage 0,7l	19 zł
Carafe of water with citrus	22 zł

WARMING



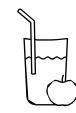
Ginger infusion with citrus, mint and honey	24 zł
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PIAG TEA

Wake Me Up! black tea leaves from India, China and Ceylon	22 zł
Epic Grey Indian Assam and Darjeeling teas with natural bergamot oil	
Muscat Darjeeling Darjeeling black tea with the aroma of Muscat grapes	
China Sencha Green tea Sencha	
China Jasmine Sencha green tea leaves with Jasmine flowers	
Jolly GreenFellow Sencha green tea leaves, dried mango, orange, marigold, cornflower	
Mint La-La-Land Chinese green tea, peppermint leaves, moringa leaves, spearmint leaves, sunflower and blue and red cornflower petals	
Super Girl natural white tea infused with the aroma of peaches and pineapples, marigold petals	
Milk Oolong green oolong from Taiwan, natural flavor coming from the leaves	
Yummy Rooibos rooibos, orange peel, sunflower flakes	
Awesom Fruits hibiscus, dried strawberries, apples, black currant, raspberries, elderberry, wild rose, blackberry leaves and fruits	

LEMONADE/JUICE



Classic lemonade with citrus and mint	19 zł
Black Elderflower with citrus	20 zł
Sezonal lemonade	23 zł
Fresh juice orange, grapefruit, mix	26 zł
Rembowski's house apple, pear, tomato	15 zł
Lars Ice Tea	20 zł

COLD DRINKS



Coca - Cola	0,25l	14 zł
Cola Zero	0,25l	14 zł
Tonic	0,25l	14 zł
Sprite	0,25l	14 zł

WINES

LARS, LARS & LARS

BISTRO PUB



FRIZZ

Frizzante Bianco Vinicola Serena/ Glera, Trebbiano, Garganega	150 ml	18 zł
	500 ml	52 zł
Cabert Cantina di Bertolo Extra Dry / Prosecco / Glera / Italy		146 zł
Jean Pernet Tradition Brut/ Champagne AOC/ France		395 zł



WHITE WINES

Venea Vitali / Trebbiano / Italy	125 ml	Bottle
	21 zł	95 zł
Wachtenburg Winzer Forster Trocken / Riesling / Germany	26 zł	140 zł
Villa San Martino / Pinot Grigio / Italy	28 zł	130 zł
Casa Marin Cartagena / Sauvignon Blanc / Chile	37 zł	180 zł
Chateau Dereszla Tokaji Semidry / Furmint / Hungary		115 zł
Tenuta Il Falchetto / Chardonnay / Italy		175 zł
R&A Pfaffl HAID / Grunner Veltliner / Austria		190 zł
Domaine de Vauroux / Chardonnay / France		215 zł



RED WINES

Venea Burberro / Montepulciano / Italy	125 ml	Bottle
	21 zł	98 zł
Belasco de Baquedano Moncagua / Malbec / Argentina	26 zł	140 zł
Bodegas Zuazo Gaston Crianza / Tempranillo / Spain	35 zł	165 zł
Excelsior Little Hill / Cabernet Sauvignon / RPA		115 zł
Bonazzi Dario e Fabio / Corvina Veronesa / Rondinella / Italy		170 zł
Emilie Boeckel / Pinot Noir / France		175 zł
Le Fonti di Panzano / Sangioveze/ Merlot/ Cabernet Sauvignon / Italy		195 zł
Genium Celler / Garnacha/ Merlot/ Cerinena/ Syrach/ Spain		205 zł
Clos de Gat Har'el/ Syrah / Israel		275 zł



ROSÉ WINES

Marco Real Homenaje Rosado / Garnacha / Spain		115 zł
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CIDER

Cydr spokojny Chyliczki / Czeremcha	0,75 l	41 zł
Polish Cider	0,33 l	22 zł

LARS, LARS & LARS

BISTRO PUB

ALCOHOL



BEER

Sady Brewery - tap beer, ask your waiter	0,5 l	20 zł
Kingpin Brewery - ask your waiter	0,5 l	25 zł
Kingpin Brewery Pils / Weizen	0,5 l	22 zł
Crafted Low	0,5 l	22 zł



COCKTAILS

Aperol	29 zł
Hugo	29 zł
Limoncello Spritz	29 zł
Campari Spritz	30 zł
Lars Spritzer	32 zł
Ginger Rum	35 zł
Porn Star	39 zł
Skinny Lennart	33 zł
Whisky sour	35 zł
Negroni	41 zł
Old Fashioned	39 zł
Bramble	43 zł
Nordic Gin & Tonic	43 zł



STRONG ALCOHOL / NORTHERN ALCOHOL

Ask at the bar

BREAKFAST

LARS, LARS & LARS

BISTRO PUB



LARS BREAKFAST	47 zł
Home-made Brioche / bacon / poche egg / spinach / tomato / champignon / hollandaise sauce	
SCANDI PASTRAMI	46 zł
beef brisket / paprika relish / champignon / cheddar cheese / wheat roll / salad / mayonnaise mango jalapeno	
SMORBROD WEGE	37 zł
Home-made Brioche / zucchini paste / chive / caramelized walnut / goat cheese / oil	
BAKTE BONNER	46 zł
Baked beans / fried sausage / champignon / fried egg / baked tomato	
BUTTERY SCRAMBLED EGGS	26 zł
Scrambled 3 eggs / croissant	
Extras: Onion 4 zł / Champignon 5 zł / Tomatoes 6 zł / Bacon 12 zł / Chanterelles 12 zł	
CROQUE MONSIEUR	47 zł
Home-made Brioche / bechamel sauce / cotto ham / mozzarella / cheddar / salad mix / balsamico	
VEGETARISK TOAST	39 zł
Toast from home-made Brioche / herbal cheese with chive / tomatoes / arugula / balsamic cream / chanterelles / pear / roasted sunflower seeds	
SOME SWEET	37 zł
Croissant / pistachio cream / fruits / english cream / mint	